



5th Annual Millville Holiday Market

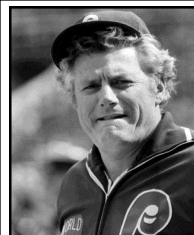
**SATURDAY, DECEMBER
9, 2017,**

**9 A.M. - 1 P.M., TOWN
HALL & MILLVILLE UNIT-
ED METHODIST CHURCH**

Prepare for the holidays this year by shopping at the Millville Holiday Market. Holiday gifts at the market include: holiday decorations, jewelry, wreaths, jams & jellies, wares sold by local vendors, home-made baked goods, treats for dogs, and much more! Also, one free raffle ticket will be given per attendee for a chance to win one of several gift baskets! Food will also be available for purchase outside!



Famous Delawareans Who've Made a Difference!



Dallas Green, Major League Baseball (MLB) pitcher and manager, was born August 4, 1934, in Newport, DE. Green started his career as a pitcher and right fielder for the University of Delaware baseball team. He made his major league debut with the Philadelphia Phillies in 1960. Pitching for the Phillies, Washington Senators, and New York Mets, Green had a career of 20-22 record and 4.26 ERA in 185 total games. He started managing the Phillies in 1979, and went on to manage the New York Yankees (1989) and New York Mets (1993-1996). Green's 9-year-old granddaughter, Christina Taylor-Green, died tragically during the 2011 Tucson, Arizona, shooting of Senator Giffords. Green died of kidney failure and pneumonia on March 22, 2017, at the age of 82.

LAUGH FILES

*What did the gingerbread man
put on his bed?
A cookie sheet! **Haha!***

F All dogs must be on a leash and are not allowed to walk/run at large. Owners/ caretakers must always clean up and remove their dog's excreta!

Y If you have an EMERGENCY, dial 9-1-1!

I For non-emergency police matters, you may call the Delaware State Police at 302-856-5850.

"MONEY SAVING TIPS FOR THIS WINTER SEASON"

- *Don't sit in drafts, move your furniture to inside walls for added comfort;
- *Traditional fireplaces are an energy losers! Make absolutely sure the damper is closed when not in use;
- *Turn off kitchen and bath-ventilating fans when done - these fans can blow out a house-full of heated air if left on;
- *Shorten showers - reducing time by a few minutes can save hundreds of gallons of hot water per month.
- *For more tips <http://www.energysavers.gov>

Town of Millville
36404 Club House Rd
Millville, DE 19967

First class

Postage

Town Park Update (continued from Page 1)

she said they have Seiridium Canker (a damaging disease) so the Town had those trees removed starting November 27.

The Parks & Recreation Committee have also been meeting with a representative from engineering firm George, Miles and Buhr LLC (GMB) to help overlook and design the buildings. GMB will also assist with planning the layout of the park as well as site work. The Town is hoping to have the ground broken by early in 2018.

JUST IN..... The Town staff applied for a \$50,000 grant from the Delaware Department of Natural Resources & Environmental Control's (DNREC) Division of Parks & Recreation to go toward the purchase and installment of the Challenge Course for the Town's park. We're happy to announce the Town was awarded \$53,000 from the grant to go toward the course!



**"We must let go of the life we
have planned, so as to accept the
one that is waiting for us."**
— Joseph Campbell



THE TOWN OF MILLVILLE, DELAWARE

The Mill Wheel

<http://www.millville.delaware.gov>

Newsletter Date Dec. 1, 2017

Town Council

Town Mayor
Robert Gordon
Deputy Mayor
Steve Maneri
Treasurer
Susan Brewer
Secretary
Valerie Faden
Council Member
Peter Michel

Town Administration

Town Manager
Debbie Botchie
Code & Building Official
Eric Evans
Finance Director
Lisa Wynn
Code & Building Assistant
Robin Caporaletti
Finance Assistant
Anna Scarola
Town Clerk
Matt Amerling
Volunteer Chair
Patricia Moulder

36404 Club House Road
Millville, DE 19967
Phone: 302-539-0449
Fax: 302-539-0879

millville@mchsi.com

Office Hours:
M - F 9:00 am—4:00 pm

Town Council Meetings:
2nd Tues @ 7 pm
Workshops: 4th Tues @ 7pm

MILLVILLE TOWN MUNICIPAL COMPLEX!

BY MATT AMERLING, TOWN CLERK

As of July 28, 2017, the construction of the Town Hall municipal building was officially completed.

The new municipal building was added to the rear of Town Hall. The ground floor houses 1 double garage bay, another garage bay, and a garage bay that also serves as a wash bay. There are two secure interview rooms for the Delaware State Police (DSP) to utilize to interview victims and witnesses of crimes, as well as a handicapped bathroom

Above the garages is a large training room to be utilized by the DSP, or any other training/workshops that the Town may want to engage in. Also included is a kitchen, bathroom, male and female bunk rooms.

The Town will make an official announcement on its Web site and Facebook page once a date is set for a grand opening. On pages 4 and 5, you will see photos of what the inside of the new building looks like! If you have any questions, please feel free to contact the Town at 302-539-0449.

MILLVILLE PARK UPDATE

As of November 2017, the Town Parks & Recreation Committee have diligently been working on the design for the community building and maintenance building for the park and they are done but need to be put to paper so Council can review them. The Town has received approval from DelDOT for the entrance but is still waiting on Sussex Conservation District (SCD) approval, as well as needing cut sheets and utility plans, then the Town may be able start up the bid packet. A forester from the Delaware Forest Service came down to the park two months ago to check on the trees along the property line and

(Continued on page 8)

RESOLUTION / ORDINANCE REVIEW

Resolution 18-01. Adopting the Sussex County Multi-Jurisdictional Hazard Mitigation Plan. Adopted 06/13/2017

Resolution 18-02. Proposing the Mayor refer a matter to the standing annexation committee to investigate the investigate the possibility of annexing certain territory contiguous to the present southwesterly limits of the Town of Millville presently owned by the Robert Howard Hickman Revocable Trust, identified as Sussex County tax map and parcel numbers 134-12.00-394.00 and 134-12.00-394.04 (totaling 31.32+/- acres); and to amend to zoning map and zoning ordinance of the Town of Millville to include said territory in the Residential (R) District. Adopted 06/13/2017

Resolution 18-03. A Resolution regarding the Town Park. Adopted 08/22/2017

Resolution 18-04. A Resolution to Annex certain territory contiguous to the limits of the Town of Millville owned by The Howard Robert Hickman Revocable Trust, tax map and parcel numbers 134-12.00-394.00 and 134-12.00-394.04 (totaling 31.32+/- acres located on Windmill Drive and Dukes Drive) into the Town of Millville, which is an amendment to the Zoning Map and Zoning Ordinance of the Town of Millville to include said territory in the R-Residential District, said territory being AR-Agricultural in Sussex County currently. Adopted 09/12/2017

Ordinance 18-01. Amendment to the Town of Millville Code at Chapter 155 Zoning, Article XII, "Administration and Enforcement; Violations and Penalties" relating to an Application for Building Permit. Adopted 08/08/2017

Ordinance 18-02. Amendment to the Millville Town Code at Chapter 132 Taxation, Creating Article IV, "Abatement of Real Estate Taxes." Adopted 10/10/2017

Ordinance 18-03. Amendment to the Millville Town Code at Chapter 132, Entitled "Taxation," relating to Transfer Tax Abatement. Adopted 10/10/2017

NOTE: The above ordinances and/or resolutions are available for review at the Town Hall, Monday through Friday, from 9:00 a.m. to 4:00 p.m., or they can be found after approval on the Town website.

*Town Population
(Full-Time Residents)*

983

(approximate # as of 10/2017)

Local Services, Businesses & Restaurants

Trash/Recycle Collection

The Town does not have trash services; however, there are a number of trash collection services available:

Allied Waste (Republic Services): 800-762-8888

Blue Hen Disposal: 302-945-9664

Chesapeake Waste Removal: 410-742-4400

First State Disposal: 302-644-3885

Peninsula Trash & Recycling: 302-990-8533

Waste Management: 888-588-3611

Water Providers

Artesian Water: 302-645-7751

Sussex Shores Water Co.: 302-539-7611

Tidewater Utilities: 302-945-8880

Sewer

Sussex County: 302-855-7871

Roads/Street Signs

Delaware Dept. of Transportation (DelDOT): 302-732-5489

Local Services

✧ CHURCHES

Beacon Baptist:
www.thebeaconbaptistchurch.com/

Millville United Methodist Church:
millvillemethodistchurch.org/

Mariner’s Bethel United Methodist Church (Ocean View): www.marinersbethel.org/

St. Ann’s Catholic Church (Bethany Beach):
www.stannbb.org/

Our Lady of Guadalupe Roman Catholic Church (Frankford): discovermass.com/church/our-lady-of-guadalupe-frankford-de/

✧ DMV

Delaware Dept. of Motor Vehicles—Georgetown (www.dmv.de.gov/)

✧ SCHOOLS

Lord Baltimore Elementary School (Ocean View):
www.edline.net/pages/Lord_Baltimore_ES

Selbyville Middle School (Selbyville):
www.edline.net/pages/Selbyville_Middle_School

Indian River High School (Dagsboro):
www.edline.net/pages/Indian_River_High_School

Southern Delaware School of the Arts (Selbyville):
www.edline.net/pages/SDSA

Sussex Academy (Georgetown):
www.sussexacademy.org

✧ RESTAURANTS & GOODIES

Bonkey’s Ice Cream & Snowball
(www.bonkeys.com/)

Casapulla’s Subs & Pizza (www.alcasapullas.com/)

Delaware Provision Company South
(www.delawareprovisioncoinc.com/)

Fox’s Pizza Den (www.foxspizzade.com/)

Fractured Prune (302-537-7303)

Hooked Up Ale House & Raw Bar
(www.hookeduprawbar.com/)

Hunan Royale Restaurant (302-537-8168)

Mac’s Catering (www.caterbymacs.com/)

Perucci’s (www.peruccis.com/)
Steamers Crab & Seafood Co.
(www.steamerscrabs.com/)

Subway sandwich shop (302-537-1900)

Taco Taco (www.tacotaco.us/)

La Tonalteca (authenticmex.com/restaurant/la-tonalteca/millville)

✧ CABLE/TV SERVICES

Mediacom (mediacomcable.com/)

DIRECTV (www.directv.com/)

DISH Network (www.dish.com/)

✧ POST OFFICE

Ocean View-Millville-Clarksville Post Office
(www.uspspostoffices.com/de/ocean-view/ocean-view) 302-539-9466

✧ LIBRARY

South Coastal Library (Bethany Beach):
southcoastal.lib.de.us

302-539-5231

✧ BETHANY-FENWICK AREA CHAMBER OF COMMERCE

www.bethany-fenwick.org/

✧ BANKS

Artisans’ Bank

County Bank

First Shore Federal

M & T Bank

PNC Bank (in Giant Food store)

Wells Fargo Bank

✧ GROCERY & PHARMACY

Dollar General

Giant Food

Hocker’s Super Center (Clarksville)

Rite Aid

Walgreen’s (Clarksville)

Weis Foods

✧ HEALTH & FITNESS

Aquacare Physical Therapy

Beach Shore Fitness For Chickies

Beachview Chiropractic Center

Beachview Health Associates

Beebe Imaging

Beebe Walk-In Clinic

Coastal Kid Watch Pediatrics

Custom Fit 360

Quest Diagnostics

Seaside Gastroenterology

Debbie's

Ingredients:

- . 1 cup butter, softened
- . 1 Teaspoon of vanilla paste
- . 1 cup powdered sugar
- . 1/4 Teaspoon of salt
- . ½ cup of slivered almonds
- . 2 ½ cups all-purpose flour
- . ½ cup of powdered sugar
- . Parchment paper

Directions:

Preheat oven to 350 degrees. Bake almonds in a single layer in shallow pan 6 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 20 min.). Reduce oven temperature to 325 degrees.

Process almonds in a food processor 30 seconds or until finely ground. Beat butter at medium speed with electric mixer until creamy. Gradually add vanilla and 1 cup powdered sugar, beating well (dough will be crumbly).

Combine flour, salt & almonds; gradually add to butter mixture, beating until blended. Shape dough into 3/4-inch balls & place 2 inches apart on parchment paper-lined baking sheets. Bake at 325 degrees for 12-15 minutes or until edges lightly browned. Cool for 2 minutes, roll in 1/2 cup powdered sugar.

MATT'S

Reese's Chip Cookies

Ingredients:

- . 2 1/4 cup flour
- . 3/4 cup packed brown sugar
- . ½ cup creamy peanut butter
- . 1 ½ sticks of butter, softened
- . 2 eggs
- . 1 teaspoon baking soda
- . ½ teaspoon salt
- . 1 teaspoon vanilla
- . 3/4 cup granulated sugar
- . 1 cup of semisweet chocolate chips
- . ½ cup peanut butter chips
- . 3/4 cup Reese’s Minis Peanut Butter Cups

Directions:

Preheat oven to 350° and line baking sheet with parchment paper.

In a medium bowl, whisk flour, baking soda and salt. Set aside.

In a bowl of an electric mixer, beat butter and sugars until light and fluffy. Add peanut butter and mix. Add eggs, one at a time, until incorporated, then add vanilla. Add flour mixture in batches until fully incorporated. (Mixture will be dry.)

Using a rubber spatula, fold in chocolate and peanut butter chips and mini peanut butter cups.

Scoop out dough with a small cookie scoop onto baking sheet. Bake until golden, 10 to 12 minutes. Let cool.



Almond Snowball Cookies

Staff Holiday Favorites

Lisa's

Linguine w/Clams (Feast of 7 Fishes)

Ingredients:

- . 1 lb. Linguine
- . 12 tbsps. Extra-virgin olive oil
- . 4 cloves garlic, thinly sliced
- . 1 lb. New Zealand cockles or 24 Manila or littleneck clams, scrubbed
- . 1 tbsp. plus 1 tsp. red pepper flakes
- . 1 cup dry white wine
- . 1 (14 oz.) can whole San Marzano tomatoes in juice, tomatoes coarsely chopped
- . ½ cup plus 2 tbsps. fresh flat-leaf parsley, coarsely chopped

Directions:

In large pot over moderately high heat, combine 8 quarts of water to boil and salt. Bring to boil, add linguine and cook to 1 minute short of al dente. Meanwhile, in large saute pan over high heat, heat 6 tablespoons of extra-virgin olive oil until hot but not smoking. Add garlic and saute until golden, about 30 seconds. Add clams and 1 tablespoon of red pepper flakes and saute 1 minute. Add wine, tomatoes and juice, and 1/2 cup parsley and simmer, uncovered, until clams open 7-8 minutes.

Reserve 1/2 cup cooking water, then drain linguine and add to pan. Simmer, tossing occasionally, until linguine is tender, about 1 minute. If necessary, add some of reserved cooking water to keep moist. Remove from heat. Add remaining 2 tablespoons parsley, 1 teaspoon of red pepper flakes, extra-virgin olive oil, tossing to coat.

Robin's

Baked Apples with Oatmeal Filling

Ingredients:

- . 4 Apples
- . 1 cup Rolled Oats
- . 1/4 cup of Brown Sugar
- . 1 tsp. Ground Cinnamon
- . 1/4 cup of Butter

Directions:

Preheat oven to 350 degrees F (175 degrees C). Core each apple making a large well in the center and arrange apples on a rimmed baking sheet.

Mix oats, brown sugar, and cinnamon together in bowl; cut in butter until evenly combined. Spoon 1/4 of the oat mixture into each apple.

Bake in the preheated oven until apples are tender and filling is bubbling, about 30 minutes.



Eric's

Deer Poppers

Ingredients:

- . 1 lb venison steaks, cubed
- . 1 (16 oz.) bottle Italian salad dressing
- . ½ cup of jalapeno pepper slices
- . ½ tsp. of Greek seasoning
- . 1/4 tsp. of steak seasoning
- . 10 slices of bacon, cut in half
- . Toothpicks, soaked in water

Season the venison meat with Greek seasoning and steak seasoning. Place in a bowl and pour in enough Italian dressing to cover. Refrigerate for at least 2 hours to marinate, but preferably overnight.

Preheat the grill for medium heat. Drain the marinade from the meat, and discard marinade. Place a slice of jalapeno on top of a piece of meat, wrap with a slice of bacon. Secure with a soaked toothpick. Repeat with remaining meat.

Grill the deer poppers 15-20 minutes, turning occasionally to brown the bacon.

Anna's

Black Bottom Cream Cheese Bars

Ingredients:

CRUST:

- . 1 cup flour
- . 1/4 cup brown sugar
- . ½ cup butter, softened
- . 3/4 cup semi-sweet chocolate chips, melted

FILLING:

- . 1/2 cup brown sugar
- . 1/3 cup butter, softened
- . 8 oz. cream cheese, softened
- . ½ cup sugar
- . ½ Teaspoon of baking powder
- . 1/4 Teaspoon of salt
- . 1 cup of flour
- . 1 Tablespoon of rum or 1 Teaspoon of rum extract

. 1 Tablespoon of vanilla

GLAZE:

- . 1/4 cup semi-sweet chocolate chips
- . 1 Tablespoon of rum or 1/4 Teaspoon of rum extract with 2 Teaspoon of water
- . 1 to 2 Teaspoons of water

Heat oven to 325 degrees. In large bowl, combine flour and remaining crust ingredients; mix well. Press mixture into bottom of ungreased 9-inch square pan. In large bowl, beat sugar, brown sugar, butter & cream until smooth. Add remaining filling ingredients; blend well. Spread over crust. Bake for 38 to 43 minutes or until edges are light golden brown and set. Cool 30 min. In small sauce pan over low heat, melt all glaze ingredients, stirring consistently until smooth. Drizzle over warm bars. Refrigerate at least 1 hour before serving.

